



PRIX FIXE

£32 FOR 3 COURSES

£28 FOR 2 COURSES

SNACKS

Laminated brioche, roasted onion butter 5.5

Marmite English custard tart 6.5 each

Add Umai Caviar +5.5

Tempura Rock oyster, Sarson's 'scraps' 5.5 each

Koffmann potato, black pudding hash, pickled apple 4.90

Lamb 'Doner' kebab flat bread 11

TO START

Poached cacklebean egg, crispy chicken thigh, sage and parmesan stuffing crumbs

OR

Galician octopus carpaccio, burnt clementine, brioche croutons

MAIN COURSE

Sael fishcake, Hebridean halibut, devon crab, smoked mussel sauce, tartare garnish

OR

Layered auberigine and courgette, tomato ragu, 48-months Comte bechamel

OR

Aged Blythburgh pork chop, charcuterie sauce, Koffmann fries

12 (supplement)

CHEESE

Stoneback Wensleydale, St. Helena, Colston Basset Stilton

5 / piece (supplement)

SWEET

Lemon posset, yoghurt ice cream and burnt meringue

OR

Roasted banana and miso ice cream